

2026

JACKSON LAKE LODGE

Wedding Planner



JACKSON LAKE LODGE 
GRAND TETON NATIONAL PARK

307-543-3005

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WEDDING Packages

WELCOME TO JACKSON LAKE LODGE

Since Jackson Lake Lodge's opening in 1955, we have hosted weddings big and small that infuse the grandeur and natural beauty of the Tetons throughout the entire experience. From our breathtaking ceremony location and an array of freshly-appointed event spaces, to our classically-trained chefs and professional service and bar staff, whether you bring hundreds of friends and family or just a select few, our attention to detail will allow you to focus on what's important: the people you love and the magical occasion that has brought you all together.

We specialize in creating custom celebrations that are as unique as the two of you. This includes picture-perfect ceremonies and spectacular receptions, while also encompassing fun, one-of-a-kind options for welcome brunches, rehearsal dinners, hospitality suites, group activities, and more, to ensure that your entire destination wedding experience is truly unforgettable.



All prices are subject to 7% Wyoming State Sales Tax and 20% Service Charge
Executive Chef Joshua Gayer

WEDDING Packages



Ceremonies are held on our Southwest Terrace lawn with sweeping views of the majestic Teton Range and Jackson Lake.

As a backup location in the case of inclement weather, our Grand Lobby features a wall of 60-foot tall floor-to-ceiling windows that ensure the view—and your pictures—are still breathtaking. For your reception and dinner, dine and dance in a traditional private ballroom setting in our recently-renovated Explorers Room, with the adjacent Trappers Room and outdoor Sunset Terrace serving as the perfect indoor/outdoor setting for cocktails. Smaller groups can choose from a variety of other private spaces.

When it's time to plan the rehearsal dinner, a welcome brunch, or a hospitality suite, we can help with that too.

Indulge your guests in an exciting meal along the banks of the Snake River following a scenic raft trip, nosh on a private island on Jackson Lake, or celebrate Western-style with a Poolside Cowboy BBQ.

Our team is ready to create the destination wedding of your dreams. So let's begin.



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Executive Chef Joshua Gayer

JACKSON LAKE LODGE WEDDING

Packages

ALL WEDDING PACKAGES INCLUDE:

WHITE FOLDING WEDDING CEREMONY CHAIRS & SOUND SYSTEM

SERVICE STAFF & BARTENDERS

DINNER TABLES & CHAIRS

CHINA, GLASSWARE & FLATWARE

WHITE TABLE LINENS & NAPKINS

ROUND TABLE MIRRORS

VOTIVE CANDLES

GIFT TABLE, CAKE TABLE, HEAD TABLE & GUEST BOOK TABLE

CHOICE OF THREE PASSED HORS D'OEUVRES

CHOICE OF TWO RECEPTION DISPLAYS

CHAMPAGE TOAST

WEDDING CAKE CUTTING

COFFEE SERVICE

SUGGESTIONS FOR PREFERRED VENDORS

*Note: Room rental fees are not included in package pricing.
40 Guest Minimum for all Packages*



WEDDING Packages

THE MT. MORAN DINNER BUFFET COCKTAIL HOUR

PASSED HORS D'OEUVRES (Select Three)

Sundried Tomato Pesto Palmiers

Marinated Flank Steak with Whipped Horseradish Cream and Chives

Smoked Trout, Cream Cheese, Fried Capers, and Chives on a Kettle Chip

White Bean and Sage Crostini

Watermelon Skewers with Feta Cheese and Honey-Lime Drizzle

Grilled Chicken Salad with Dates, Tarragon, and Feta on a Crostini

Miniature Beef Wellington with Blue Cheese Cream

Sweet Garlic Glazed Shrimp Skewers with Toasted Sesame Seeds

Tostaditas with Roasted Corn Salsa

Chicken Satay with Coconut Peanut Sauce

Spinach and Ricotta-Stuffed Mushroom Caps

Polenta Bites with Wild Mushrooms and Gruyère

\$160 PER PERSON

*Includes five-hour Bar with
Domestic Beer & House Wines*

RECEPTION DISPLAYS (Select Two)

DOMESTIC CHEESE DISPLAY

Domestic Cheese Display with Grapes & Berries, Baked Brie Wrapped in Puff Pastry, Dijon Mustard, Housemade Lavash, Baguettes, and Assorted Crackers

CRUDITÉ DISPLAY

Assortment of Local Fresh Vegetables with Blue Cheese Dip and Avocado Cilantro Ranch

FRESH FRUITS & BERRIES DISPLAY

Seasonal and Tropical Display of Sliced Fruits and Berries, Served with Grand Marnier Cream Cheese Spread

SEAFOOD PLATTER (+\$15 Per Person)

Peel-and-Eat Shrimp, Steamed Green Lip Mussels, Raw Oysters, Cocktail Sauce, Sweet Chili Sauce, and Mignonette

Add Snow Crab Clusters: +\$12 Per Person

WEDDING Packages



THE MT. MORAN DINNER BUFFET (CONT.) DINNER BUFFET

Served with Iced Water at each place setting
and Freshly Baked Rolls with Butter

SOUP & SALAD (Select Two)

- Creamy Wild Mushroom Soup
- White Bean Minestrone Soup
- Roasted Tomato Basil Soup with Asiago Cheese
- Curry Coconut Carrot Soup
- Tossed Caesar Salad with Housemade Dressing, Multi-Grain Croutons, and Shaved Parmesan
- Organic Field Green Salad with Sliced Cucumber, Cherry Tomatoes, Matchstick Carrots, and Red Onions
Served with Huckleberry Vinaigrette Dressing or Ranch Dressing
- Organic Baby Spinach Salad with Candied Pecans, Crumbled Goat Cheese, Grapes, and Maple Stout Vinaigrette

ENTRÉES (Select Two)

- Sage-Marinated Roasted Chicken Breast with Rosemary Apple Chutney
- Local Idaho Trout with Lemon Dill Beurre Blanc
- Herb-Marinated Flat Iron Steak with Bordelaise Sauce
- Grilled Flank Steak with Cherry Espresso Gastrique
- Spinach-Stuffed Portobello Mushroom with Roasted Red Pepper Romesco (Vegan)
- Eggplant Parmesan with Ratatouille Sauce (Vegetarian)

\$160 PER PERSON

*Includes five-hour Bar with
Domestic Beer & House Wines*



WEDDING Packages



THE GRAND TETON DINNER BUFFET COCKTAIL HOUR

PASSED HORS D'OEUVRES (Select Three)

Whipped Brie with Branded Glazed Pecans on a Crostini

Bocconcini Mozzarella, Prosciutto, and Basil Skewers with Balsamic Reduction

Seared Duck Breast with Toasted Almonds and Raspberry Compote

Smoked Bacon and Boursin Cheese-Stuffed Mushrooms

Prosciutto and Mango with Basil-Rum Glaze

Baked Brie with Huckleberry Basil Coulis on a Crostini

Bison, Pork, and Elk Meatballs in Bordelaise Sauce with a Sour Cream Drizzle

Braised Pork Belly with Coriander-Tomato Jam on a Pita Chip

Foie Gras French Toast with Candied Walnuts

Mini Crab Cake with Fried Capers and Remoulade

Mini Shrimp Quiche with Gruyere Cheese

Marinated Flank Steak with Asian Coleslaw on a Crisp Wonton

\$200 PER PERSON

Includes five-hour Bar with Domestic and Craft Beer & Upgraded Wines

RECEPTION DISPLAYS (Select Two)

LOCAL & IMPORTED CHEESE DISPLAY

Imported, Local & Domestic Cheese Display with Grapes and Berries, Baked Brie Wrapped in Puff Pastry, Dijon Mustard, Housemade Lavash, Baguettes, and Assorted Crackers

TETON SMOKER CHARCUTERIE DISPLAY

Chef's selection of Local and Organic Domestic Cured Meats, Dijon Mustard, Stone Ground Mustard, Sweet Gherkins, Toasted Baguettes, Brandy-Fig Compote, and Assorted Crackers

MEDITERRANEAN DISPLAY

Roasted Garlic and Sundried Tomato Hummus, Roasted Red Pepper Romesco, Medley of Olives, Marinated Cucumber and Tomatoes, Assortment of Local Fresh Vegetables, Housemade Lavash and Pita Points

SEAFOOD PLATTER (+\$15 Per Person)

Peel-and-Eat Shrimp, Steamed Green Lip Mussels, Raw Oysters, Cocktail Sauce, Sweet Chili Sauce, and Mignonette

Add Snow Crab Clusters: +\$12 Per Person

WEDDING Packages



THE GRAND TETON DINNER BUFFET (CONT.) DINNER BUFFET

Served with Iced Water at each place setting
and Freshly Baked Rolls

SOUP & SALAD (Select Two)

- Creamy Wild Mushroom Soup
- White Bean Minestrone Soup
- Roasted Tomato Basil Soup with Asiago Cheese
- Curry Coconut Carrot Soup
- Tossed Caesar Salad with Housemade Dressing, Multi-Grain Croutons, and Shaved Parmesan
- Organic Field Green Salad with Sliced Cucumber, Cherry Tomatoes, Matchstick Carrots, and Red Onions. Served with Huckleberry Vinaigrette Dressing or Ranch Dressing
- Organic Baby Spinach Salad with Candied Pecans, Crumbled Goat Cheese, Grapes, and Maple Stout Vinaigrette

ENTRÉES (Select Two)

- Duck Confit with Huckleberry Reduction
- Pan-Seared Skuna Bay Salmon with Champagne Cream Sauce
- Filet Mignon with Burgundy Wild Mushroom Pan Sauce
- Braised Bison Short Ribs with Orange Hoisin Glaze
- Spinach- Stuffed Portobello Mushroom with Roasted Red Pepper Romesco (Vegan)
- Eggplant Parmesan with Ratatouille Sauce (Vegetarian)

\$200 PER PERSON

Includes five-hour Bar with Domestic and Craft Beer & Upgraded Wines

SIDES (Select Two)

- Roasted Garlic Mashed Potatoes
- Maple Sweet Potato Puree
- Asiago Polenta
- Wild Rice Pilaf
- French Green Beans
- Roasted Red Potatoes
- Grilled Asparagus
- Sauteed Assorted Mushrooms
- Steamed White Rice
- Potatoes Au Gratin (+\$3 Per Person)

Add a 3rd Entrée for an additional \$20 per person



WEDDING Packages

THE MT. MORAN PLATED DINNER COCKTAIL HOUR

PASSED HORS D'OEUVRES (Select Three)

Sundried Tomato Pesto Palmiers

Marinated Flank Steak with Whipped Horseradish Cream and Chives

Smoked Trout, Cream Cheese, Fried Capers, and Chives on a Kettle Chip

White Bean and Sage Crostini

Watermelon Skewers with Feta Cheese and Honey-Lime Drizzle

Grilled Chicken Salad with Dates, Tarragon, and Feta on a Crostini

Miniature Beef Wellington with Blue Cheese Cream

Sweet Garlic Glazed Shrimp Skewers with Toasted Sesame Seeds

Tostaditas with Roasted Corn Salsa

Chicken Satay with Coconut Peanut Sauce

Spinach and Ricotta-Stuffed Mushroom Caps

Polenta Bites with Wild Mushrooms and Gruyère

\$190 PER PERSON

Includes five-hour Bar with Domestic Beer & House Wines

RECEPTION DISPLAYS (Select Two)

DOMESTIC CHEESE DISPLAY

Domestic Cheese Display with Grapes & Berries, Baked Brie Wrapped in Puff Pastry, Dijon Mustard, Housemade Lavash, Baguettes, and Assorted Crackers

CRUDITÉ DISPLAY

Assortment of Local Fresh Vegetables with Blue Cheese Dip and Avocado Cilantro Ranch

FRESH FRUITS & BERRIES DISPLAY

Seasonal and Tropical Display of Sliced Fruits and Berries, Served with Grand Marnier Cream Cheese Spread

SEAFOOD PLATTER (+\$15 Per Person)

Peel-and-Eat Shrimp, Steamed Green Lip Mussels, Raw Oysters, Cocktail Sauce, Sweet Chili Sauce, and Mignonette

Add Snow Crab Clusters: +\$12 Per Person

WEDDING Packages

THE MT. MORAN PLATED DINNER (CONT.) DINNER SERVICE

Served with Iced Water at each place setting
and Freshly Baked Rolls

SOUP & SALAD (Select One)

Garden Salad

Crisp Romaine, Cherry Tomatoes, Sliced Cucumbers,
Julienne Carrots. Served with Champagne Vinaigrette

Summer Salad

Organic Baby Greens, Fresh Strawberries, Crumbled Feta, and Red
Onion. Served with Wyoming Whiskey Old Fashioned Vinaigrette

Teton Salad

Organic Field Green Salad, Fresh Herbs, Espresso White Cheddar
Cheese, Red Onion, Cherry Tomatoes, and Herbed Croutons.
Served with Wyoming Huckleberry Honey Vinaigrette

Spinach Salad

Organic Baby Spinach Salad, Candied Pecans, Crumbled Goat
Cheese, and Grapes. Served with Maple Stout Vinaigrette

\$190 PER PERSON

*Includes five-hour Bar with
Domestic Beer & House Wines*

ENTRÉES

Select two entrées + one vegan or vegetarian option. A third
entrée may be added at \$20 per person. Entrée counts are required
72 hours prior.

Free-Range Airline Chicken Breast

Sundried Tomato Orzo Pasta and Sautéed Spinach
with Herbed White Wine Pan Sauce

Free-Range Airline Chicken Breast

Toasted Almond Cous Cous, Sautéed Garlic Green Beans,
and Lemon Caper Butter

Rosemary Roasted Pork Loin

Apple-Cardamom Chutney, Sweet Potato Purée,
and Sautéed Broccolini

Char-Grilled Flank Steak

Herb Roasted Red Potatoes, Sherry and Pancetta Sautéed
Brussel Sprouts, and Utah Blue Cheese Cream Sauce

Garden Risotto (Vegan)

Seasonal Vegetables with Basil Oil

Roasted Butternut Squash (Vegan)

Wild Rice Pilaf, Wyoming Whiskey-Infused Cranberries, Mint,
Parsley, and Roasted Pecans

Eggplant Parmesan (Vegetarian)

Ratatouille Sauce, Frisée, and a Parmesan Crisp

WEDDING Packages

THE GRAND TETON PLATED DINNER COCKTAIL HOUR

PASSED HORS D'OEUVRES (Select Three)

- Whipped Brie with Brandied Glazed Pecans on a Crostini
- Bocconcini Mozzarella, Prosciutto, and Basil Skewers with Balsamic Reduction
- Seared Duck Breast with Toasted Almonds and Raspberry Compote
- Smoked Bacon and Boursin Cheese-Stuffed Mushroom
- Prosciutto and Mango with Basil-Rum Glaze
- Baked Brie with Huckleberry Basil Coulis on a Crostini
- Bison, Pork, and Elk Meatballs in Bordelaise with Sour Cream Drizzle
- Braised Pork Belly with Coriander-Tomato Jam on a Pita Chip
- Foie Gras French Toast with Candied Walnuts
- Mini Crab Cake with Fried Capers and Remoulade
- Mini Shrimp Quiche with Gruyere
- Marinated Flank Steak with Asian Coleslaw on a Crisp Wonton

\$220 PER PERSON

Includes five-hour Bar with Domestic and Craft Beer & Upgraded Wines

RECEPTION DISPLAYS (Select Two)

LOCAL & IMPORTED CHEESE DISPLAY

Imported, Local & Domestic Cheese Display with Grapes and Berries, Baked Brie Wrapped in Puff Pastry, Dijon Mustard, Housemade Lavash, Baguettes, and Assorted Crackers

TETON SMOKER CHARCUTERIE DISPLAY

Chef's selection of Local and Organic Domestic Cured Meats, Dijon Mustard, Stone Ground Mustard, Sweet Gherkins, Toasted Baguettes, Brandy-Fig Compote, and Assorted Crackers

MEDITERRANEAN DISPLAY

Roasted Garlic and Sundried Tomato Hummus, Roasted Red Pepper Romesco, Medley of Olives, Marinated Cucumber and Tomatoes, Assortment of Local Fresh Vegetables, Housemade Lavash and Pita Points

SEAFOOD PLATTER (+\$15 Per Person)

Peel-and-Eat Shrimp, Steamed Green Lip Mussels, Raw Oysters, Cocktail Sauce, Sweet Chili Sauce, and Mignonette
Add Snow Crab Clusters: +\$12 Per Person

WEDDING Packages

THE GRAND PLATED DINNER (CONT.) DINNER SERVICE

Served with Iced Water at each place setting
and Freshly Baked Rolls

SOUP & SALAD (Select One)

Garden Salad

Crisp Romaine, Cherry Tomatoes, Sliced Cucumbers, and Julienned Carrots. Served with Champagne Vinaigrette

Summer Salad

Organic Baby Greens, Fresh Strawberries, Crumbled Feta, and Shaved Red Onion. Served with Wyoming Whiskey Old Fashioned Vinaigrette

Teton Salad

Organic Field Green Salad, Fresh Herbs, Espresso White Cheddar Cheese, Red Onion, Cherry Tomatoes, and Herbed Crouton. Served with Wyoming Huckleberry Honey Vinaigrette

Spinach Salad

Organic Baby Spinach Salad, Candied Pecans, Crumbled Goat Cheese, and Grapes. Served with Maple Stout Vinaigrette

\$220 PER PERSON

Includes five-hour Bar with Domestic and Craft Beer & Upgraded Wines

ENTRÉES

Select two entrées + one vegan or vegetarian option. A third entrée may be added at \$20 per person. Entrée counts required 72 hours prior.

Beef Tenderloin

Served with Huckleberry Coulis, Gorgonzola Yukon Potato Purée, and Grilled Asparagus

Seared Pacific Salmon

Served with Red Beet Puree, Agave Tri Colored Quinoa, and Orange and Shaved Fennel Salad

Duck Confit

Served with Balsamic Reduction, Onion Soubise, Farro, and Wild Mushrooms

The Wyoming Farmer (\$20 additional Per Person)

Pan-Roasted Bison Filet Mignon with a Port Reduction, Gorgonzola Yukon Potato Puree, Wild Mushrooms, and Asparagus Tips

Garden Risotto (Vegan)

Seasonal Vegetables with Basil Oil

Roasted Butternut Squash (Vegan)

Wild Rice Pilaf, Wyoming Whiskey-Infused Cranberries, Mint, Parsley, and Roasted Pecans

Eggplant Parmesan (Vegetarian)

Ratatouille Sauce, Frisée, and a Parmesan Crisp

WEDDING *Liberations*

BAR ENHANCEMENTS

ADD HOUSE LIQUORS - \$24 per adult

Jim Beam, Bombay Dry, Jose Cuervo, Skyy, Bacardi, Dewars

ADD PREMIUM LIQUORS - \$28 per adult

Jack Daniel's, Tanqueray, Hornitos, Tito's, Captain Morgan, Johnnie Walker Red Label

ADD SUPER PREMIUM LIQUORS - \$32 per adult

Maker's Mark, Aviation Gin, 1800 Silver, Ketel One, Mount Gay, Chivas Regal

ADD TOP SHELF LIQUORS - \$36 per adult

Woodford Reserve, Tanqueray No. 10, Patron Silver, Grey Goose, Pyrat XO Reserve, Johnnie Walker Black Label

TASTE OF WYOMING LIQUOR PACKAGE - \$40 per adult

All Top Shelf Brands in addition to Jackson Hole Stillworks Vodka, Jackson Hole Stillworks Great Grey Gin, and Wyoming Whiskey

WINE UPGRADE PACKAGE - \$25 per adult

Acrobat Pinot Gris, King Estate, OR

Edna Valley Chardonnay, Central Coast, CA

Acrobat Pinot Noir, King Estate, OR

Edna Valley Cabernet Sauvignon, Central Coast, CA

TASTE OF WYOMING WINE PACKAGE - \$35 per adult

**Minimum two weeks advance notice is required.*

Jackson Hole Winery selection of Reds, Whites, and Rosé

Customize your bar with a Signature Cocktail! Ask us for more details on selections and pricing.



WEDDING Packages

PACKAGE ENHANCEMENTS

CEREMONY REFRESHMENTS - \$52 per gallon

Iced Tea or Lemonade (16 servings per gallon)

KID'S PLATED DINNER - \$36 per plate

Fruit Salad, Chicken Tenders, French Fries, Chocolate Chip Cookie, and Lemonade

SHRIMP COCKTAIL (100 pieces) - \$395

Served with Horseradish Cocktail Sauce & Lemon Wedges

CHAIR COVERS - \$10 per chair + 20% service charge

White spandex covers with white chair ties

MENU TASTING - \$150 for two guests

Three Hors d'Oeuvres, Two Salads, Two Entrees, and House Wines

WEDDING NIGHT ROOM DELIVERY

Imported and Local Cheeses, Fresh Berries, Gourmet Crackers - \$34

Half Dozen Assorted Chocolate Covered Strawberries - \$16

Half Dozen House Made Assorted Truffles - \$20

“Small Bites” Truffles, Lemon Bars, Salted Praline Bark - \$23

750ml Mumm Napa, Cuvee, Brut Prestige - \$82

750ml Veuve Clicquot Yellow Label - \$178

750ml Veuve Clicquot Rosé - \$178



WEDDING Refreshments



REFRESHMENT PACKAGES

Treat your bridal party to one of our gourmet Refreshment Packages while you prepare for your big day!

CLASSIC REFRESHMENT PACKAGE - \$225

Serves up to 10 guests.

Fresh Fruit, Cheese & Vegetable Tray

Iced Tea, Lemonade & Water



TETON REFRESHMENT PACKAGE - \$360

Serves up to 10 guests.

Assorted Tea Sandwiches including Chicken-Curry, Marinated Cucumber & MintGoat Cheese, Peppered Turkey & Boursin Cheese, Egg Salad & Smoked Paprika Salmon on Swirled Rye with Dill Cream Cheese

Fresh Fruit, Cheese & Vegetable Tray

Iced Tea, Lemonade & Iced Water

Orange Juice & One Bottle of Champagne on Ice



SUMMIT REFRESHMENT PACKAGE - \$365

Serves up to 10 guests.

Sandwich Board with Assorted Meats & Cheeses

Relish Tray with Dill Pickle Spears, Olives & Fresh Veggies

Potato Chips with Roasted Shallot Dip

Assorted Sodas & Ten Micro-Brewed Beers on Ice



WEDDING Weekend Ideas

BEYOND THE WEDDING

Create a Wyoming Wedding Weekend Getaway, where your sense of adventure meets romance in the breathtaking beauty of the Tetons. Over the weekend, celebrate love surrounded by stunning landscapes, from majestic mountain peaks, to serene rivers. In true Wyoming spirit, your wedding weekend can be packed with activities that capture the heart of the Tetons – from grand hikes and scenic river floats to cozy bonfires under star-filled skies. Get ready to explore, unwind, bond, and create unforgettable memories as you come together to celebrate each other.

Large Group Activities

Jackson Lake Scenic & Meal Cruises

Lake Cruises are the perfect excursion for the entire party! A scenic cruise on Jackson Lake will literally place you in the shadow of Mount Moran while you learn a bit about local history, geology, and folklore and take in the sites, including 10,000-year-old glacial water flowing into Jackson Lake. Take a Breakfast or Dinner Cruise and dine on Elk Island as you see the park from a completely unique vantage point.

Wild & Scenic Raft Trips

Enjoy 10 miles of stunning views while looking for wildlife and learning about the park from your knowledgeable raft guide. Make your trip even more memorable with lunch at a private meal site on the banks of the Snake River, under the shadow of the towering Tetons.

Small Group Activities

Horseback Trail Rides

No trip to the Old West is complete without a horseback ride through Grand Teton National Park! We offer 1 and 2 hour rides departing from Jackson Lake Lodge and Colter Bay Village. Beginners are welcome! Take in the beautiful vistas while riding among wildflower meadows and pristine lakes under the towering Teton peaks. Our wranglers will guide you along the trails while providing insight into the area's history, wildlife, and flora.

Guided Lake Fishing & Guided Fly Fishing

Jackson Hole has world-class fishing that you won't want to miss! With the help of our experienced fishing guides, catching the trout hiding in the depths of Jackson Lake and the eddies of the Snake River are experiences that both avid and novice fishermen will enjoy!



WEDDING Weekend Ideas

THE PERFECT LOCATION FOR ALL CELEBRATIONS: WELCOME PARTIES, REHEARSAL DINNERS, FAREWELL BREAKFASTS

JACKSON LAKE LODGE POOL TERRACE

Discover the rustic charm of the Jackson Lake Lodge Pool Terrace, located at the center of the property. Relax at our picnic tables where you and your guests can enjoy a delicious meal al fresco, while enjoying the sights and sounds of nature. As the sun sets, guests can gather around the firepit for a tasty s'mores treat. We welcome you to bring your own western entertainment or lawn games for your guests to enjoy throughout the evening. The Pool Terrace is the ideal spot to give your guests an authentic "western welcome" to the Tetons!

EAST MURAL ROOM

The East Mural Room, located just off the main dining area of the Mural Room, offers a cozy yet elegant atmosphere for gatherings. Seating is arranged in a banquet style, perfect for enjoying meals with friends or family. A stunning mural by Carl Rotors adorns one full wall, adding a vibrant artistic touch to the space. Guests can also take in breathtaking views of the Teton range, enhancing the room's charm and making it a lovely setting for any occasion.

